

Title (en)

Compositions and sour doughs for baking low glycemic index bakery products and products thereof

Title (de)

Zusammensetzungen, Sauerteige und daraus resultierende Produkte für das Backen von Backwaren mit niedrigem Glykämischen Index

Title (fr)

Compositions et levains pour la cuisson de produits de boulangerie à faible index glycémique et produits résultant

Publication

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Application

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Priority

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Abstract (en)

Compositions and sourdoughs for the production of low glycaemic index bakery products including: i) acetic acid or one of its salts between 2 and 10% by weight; ii) propionic acid or one of its salts between 5 and 15% by weight; iii) lactic acid or one of its salts between 2 and 10% by weight; and iv) fibre at least equal to 2% by weight.

IPC 8 full level

**A21D 8/04** (2006.01); **A21D 13/00** (2006.01)

CPC (source: EP)

**A21D 8/045** (2013.01); **A21D 13/062** (2013.01)

Citation (applicant)

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Citation (search report)

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